



GF975-2 Gas + Roof + Base Cabinet
Standard Finish: Stainless steel with Black enamel front panels

Rotisol's GrandFlame Rotisserie Ovens epitomize beauty and functionality, featuring a unique cooking system. Visible flames & elegant finishes provide atmosphere, quality & design provide dependability and spit options and accessories allow for increased diversity.

Features:

- Countertop unit
- 3 spits, 2 cooking, 1 holding
- 7 spit positions adjust distance from the heat
- "K" glass doors to prevent heat loss for faster cooking, energy savings, and worker safety
- Powerful halogen lamp

Cleaning/Safety:

- Double interior panels to protect motors and gas lines from grease
- Removable interior panels for ease of cleaning
- Controlled opening and closing positions for doors

Ships with:

- 3 prongless anti-cutting spits included
- Channeled bottom drop pan with drain plug
- 2 spit movers

When it comes to rotisseries,
 Rotisol is your indispensable partner!

CAPACITY

6-8 Chickens per hour

POWER

Natural Gas, Propane Gas, All-Electric

CERTIFICATION



ACCESSORIES & OPTIONS

- | | | |
|---|--|--|
| <ul style="list-style-type: none"> - Prongless V-Spit - Rectangular Basket Spit - Ham/Turkey Spit - Rack for ribs - Raised rack for drip pan | <ul style="list-style-type: none"> - Roast Basket Spit - Complete Chicken Spit - Lamb/Suckling Pig/ Prime Rib Spit - Vertical Spit System with 9 accessory options - Decorative/Protective Roof | <ul style="list-style-type: none"> - Base Cabinet with retractable table - Heated Base Cabinet with retractable table - Rolling Racks - Wall rack for spit storage |
|---|--|--|

FINISHES

- SS: All Stainless Steel with brass or chrome trim
- SSP: Stainless Steel with porcelain enamel or metal front panels in choice of colors
- LUX: Porcelain Enamel in choice of 45 colors with brass or chrome trim

STOCK COLOR OPTIONS



Rotisol-France, Inc • 341 North Oak Street, Los Angeles, CA 90302 • Tel/ 800-651-5969 310-671-7254 • Fax/ 310-671-8171
 www.rotisolusa.com info@rotisolusa.com

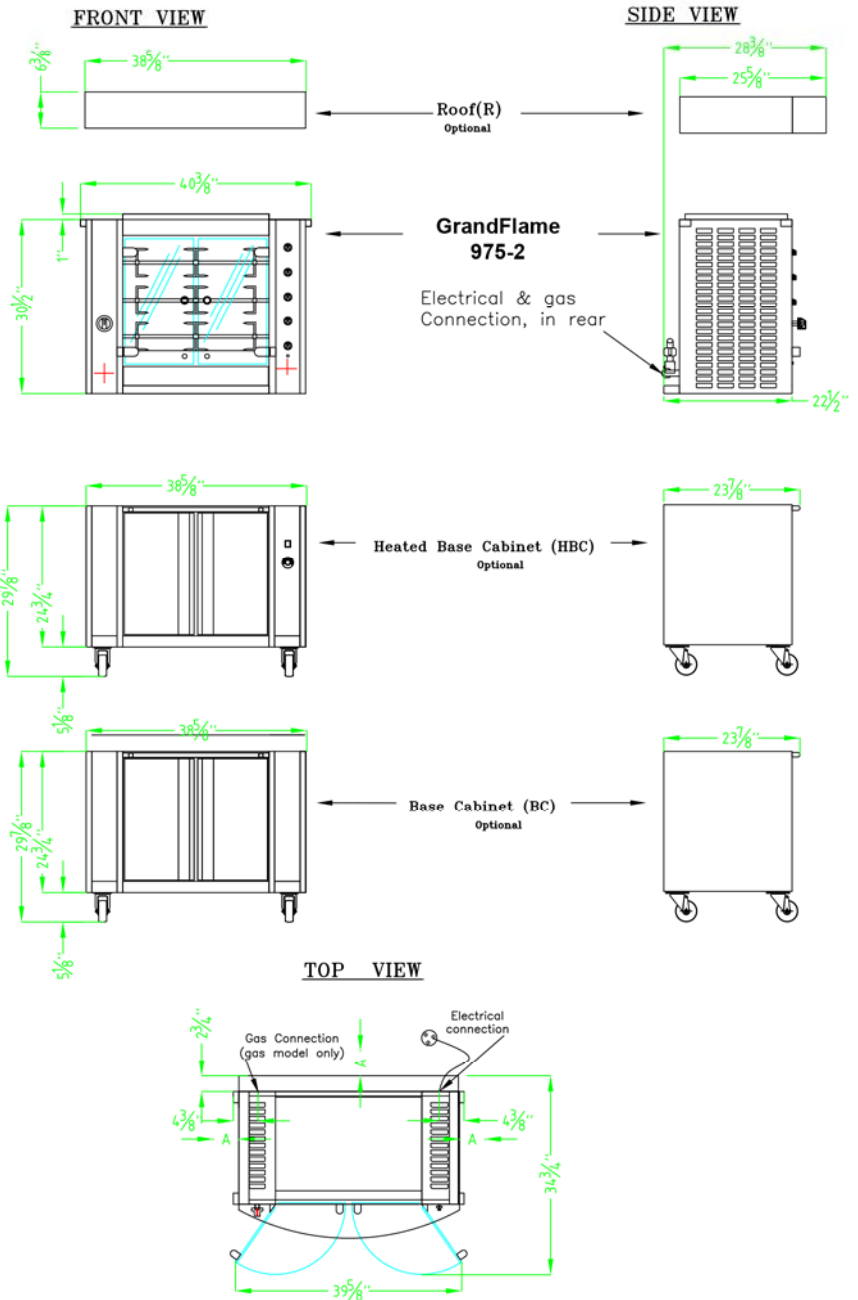
SPECIFICATIONS GRANDFLAME 975-2

PROJECT :	
ITEM NUMBER :	QTY:

DIMENSIONS (inches)			
	WIDTH	HEIGHT	DEPTH
1-rotisserie	40 3/8"	31 1/2"	22 1/2"
2-roof	38 5/8"	6 3/8"	25 5/8"
3- base cabinet	38 5/8"	29 7/8"	23 7/8"
4-Heated base cabinet	38 5/8"	29 7/8"	23 7/8"
1+2+3	40 3/8"	66 3/4"	28 3/8"
1+2+4	40 3/8"	66 3/4"	28 3/8"
1+2	40 3/8"	36 7/8"	28 3/8"
1+3	40 3/8"	61 3/8"	23 7/8"
1+4	40 3/8"	61 3/8"	23 7/8"

GAS MODEL - GF975-2
<ul style="list-style-type: none"> - GAS CONNECTION <ul style="list-style-type: none"> pipe ; 3/4" 28,000 Btu/h (natural gas) 25,000 Btu/h (propane) Minimum pressure : 7" WC regulator & shut off valve are furnished 1 burner per unit - ELECTRICAL CONNECTION <ul style="list-style-type: none"> 290 W/ 208-220 V/ 1 phase/ 1.5 Amps (HBC) 1350 W/ 208-220 V/ 1 P/ 6.2 Amps 1 Electrical cable : 78" length / 60 Hertz NEMA plug not included - direct plug requ. - Above finish floor connection : <ul style="list-style-type: none"> 1 or 1+2= 9" AFF 1+4 or 1+3 = 19" AFF 1+4+2 or 1+3+2 = 30" AFF

ELEC MODEL - GF975-2
<ul style="list-style-type: none"> - ELECTRICAL CONNECTION <ul style="list-style-type: none"> 6 340 Watts / 208-220 Volts 3 phases / 23 Amps 1 Electrical cable : 78" length Direct plug required NEMA plug not included (HBC) 7 KW/ 208-220 V/ 3 P/ 19 Amps - Above finish floor connection : <ul style="list-style-type: none"> 1 or 1+2= 9" AFF 1+4 or 1+3 = 19" AFF 1+4+2 or 1+3+2 = 30" AFF



WEIGHT	NOTES	INSTALLATION REQUIREMENTS:	CLEARANCE :	PRODUCT CAPACITY:
<ul style="list-style-type: none"> - Roof: 20 lbs. - Rotisserie: 170 lbs. - Base Cabinet: 90 lbs. - Heated base cabinet: 110 lbs. - Packing: 50 lbs. 	<ul style="list-style-type: none"> - No. of motors: 3 - No. of spits: 3 - No. of glass doors: 2 - No. of halogen lamps: 1 	<ul style="list-style-type: none"> - Oven must be installed level. - Exhaust ventilation is required. Install on a non-combustible surface only. - The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions. 	<ul style="list-style-type: none"> - 6" (152mm) left, right, and rear 	<ul style="list-style-type: none"> - On V ANGLED SPITS (STANDARD): <ul style="list-style-type: none"> Up to 6 3-1/2 lb chickens Up to 9 2-1/2 to 3 lb chickens - For other spits please see the accessories specifications sheets

WARRANTY CONDITIONS :

Rotisol warrants its equipment to be free from defects in material and workmanship. Repairs must be performed by an authorized service company and it is the responsibility of the customer to return the defective parts to Rotisol France, inc. within 15 days (otherwise, the warranty will not be honored). The shipping charges for replacement parts, other than ground, will be at the customer's expense. This warranty does not cover glass door breakage and quartz or halogen lamp breakage, neither does it cover non-mechanical parts. This warranty does not apply to damages by accident, incorrect line voltage, fire, water, or other acts of god.